

NETT GEWÜRZTRAMINER SPÄTLESE



Another member of the avant-garde group of talented, visionary German winemakers, Christian Nett represents the fifth generation in this small family estate located in the heart of the Pfalz. Due to its almost Mediterranean climate, this wine region also produces many exotic fruits that are normally not associated with Germany. The family vineyards are cultivated with the utmost respect for the environment, avoiding the use of harmful herbicides and pesticides. Only the best and healthiest grapes are selected to produce the estate wines. We came across this grower in a restaurant in downtown Frankfurt, near the financial district, featuring international cuisine made fresh each day from local produce and meats. Christian's wines came highly recommended by the restaurant's owner, and it proved to be a great recommendation indeed. A subsequent visit to the winery and meeting with Christian confirmed the initial impression.



VITICULTURE + VINIFICATION

The vineyards are located amidst a Mediterranean-like region, about 120 to 140 m above sea level. You will find kiwi, figs, almonds, and chestnuts in and around the vineyards, giving the wines from this area their unmistakable, exotic character. The work in the vineyards is conducted with the utmost respect for nature. Often the ground is worked with the help of their vineyard horse. In the cellar, after a gentle pressing of the grapes, the wines are given time to mature on their fine lees for added character, structure, and complexity.



SKU: 865138

Region	Pfalz
Classification	Pfalz QbA
Vintage	2020
Grapes	100% Gewürztraminer
Vineyard	Selected plots from the estate's organically farmed vineyards
Soil Composition	Potent loess and clay soils with fine veins of limestone
Vineyard Training	Guyot
Density/Yield	65 hl/ha
Fermentation	Temperature controlled fermentation with cultured yeasts in stainless steel tanks. Six months maturation on fine lees
Alcohol	11.5%
Residual Sugar	46.9 g/l
Acidity	5.7 g/l
Free SO2	50 mg/l
Total SO2	150 mg/l

TASTING NOTES

A modern interpretation of this traditional grape variety. The aroma displays the typical exotic characteristics in an elegant and not overpowering way. The soft acidity and the elegant natural, residual sweetness result in a round, harmonious mouthfeel. The wine is balanced and the harmonious, elegant character ensure that there is no sense of saturation after the first couple of sips.

PAIRING SUGGESTION

To be enjoyed as an aperitif or with foie gras. It also works well with a strong cheese like Munster and sweet and sour Asian dishes.